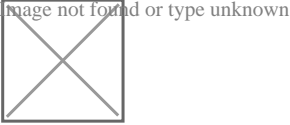


CHICKEN & RICE PILAF MADE WITH CAMPBELL'S® CREAM OF MUSHROOM SOUP

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Nutrition Facts

Serving Size **SERVING (1 CUP, #4 SCOOP + 3 OZ CHICKEN)**
Amount Per Serving
Calories 381

	% Daily Value
Total Fat 11.1g	17%
Saturated Fat 1.9g	10%
Cholesterol 72mg	24%
Sodium 1333mg	56%
Total Carbohydrate 100.6g	34%
Dietary Fiber 2.9g	12%
Protein 32.5g	65%
Vitamin A 2%	Vitamin C 5%
Calcium 3%	Iron 15%

Total Time

50 min.

Difficulty

medium

Yields

18

Serving & Size

SERVING (1 CUP, #4 SCOOP + 3 OZ CHICKEN)

This hearty chicken and rice casserole is the perfect dish for any occasion. Garlic, onions, mushrooms, parsley, and sun dried tomato paste are simmered in a white wine reduction and then baked with the rice and chicken until perfectly browned.

Ingredients

Weight Measure

rice pilaf	20 oz.	3 cups
boneless, skinless chicken breast, yield from 1 ounce raw	80 oz.	80
kosher salt		1 tbsp.
black pepper		1 1/2 tsp.
canola oil		2 tbsp.
onion, sliced	8 oz.	2 cups
garlic, peeled, whole, roasted	1 oz.	2 tbsp.
shiitake mushrooms, sliced	4 oz.	2 cups
sun dried tomato paste	9 oz.	1 cups
white wine		8 fl oz.
 Campbell's® Condensed Cream of Mushroom Soup		6 1/4 cups
fresh parsley, chopped	1 oz.	2 tbsp.
kosher salt		2 tsp.
black pepper, ground		1 1/2 tsp.
cherry tomatoes, cut in half	11 oz.	2 cups

Instructions

Prepare Rice:

1. Prepare rice according to package directions. Reserve.

Prepare Chicken:

1. Season chicken with first listed measure of salt and pepper. Let stand for 5 minutes. Roast in pre-heated 350°

F oven until cooked through. Reserve.

CCP: Heat to a minimum internal temperature of 165°F for 1 minute.

Prepare Mixture:

1. In large pot, over medium heat, heat canola oil. Add onions. Cook 6 minutes.

2. Add garlic. Cook additional 5 minutes.

3. Add mushrooms and sun dried tomato paste. Cook additional 4 minutes.

4. Add white wine. Cook until reduced by half.

5. Add Campbell's® Cream of Mushroom Soup and parsley. Simmer 10 minutes. Stir in second listed measure of salt and pepper. Reserve.

6. In large bowl combine all ingredients except chicken. Mix thoroughly.

7. Spread mixture evenly into a 12"x20"x2-1/2" hotel pan. Top with halved cherry tomatoes.

To Cook:

1. Bake in pre-heated 350° F oven for 25 minutes.

2. Remove from oven. Layer top with sliced chicken. Bake an additional 5 minutes.

CCP: Heat to a minimum internal temperature of 165°F for 1 minute.

To serve:

1. Using a #4 scoop, portion 1 cup rice mixture onto plate. Using tongs, top with 3 slices (3 oz.) chicken. Serve immediately.